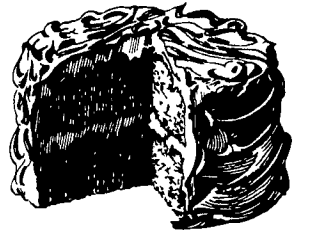


Home On The Range



Bake a ham for Easter

Holidays are a special time when friends and family gather around the table to share a good meal with those who mean the most.

Satisfy those who gather around your Easter table with a tasty ham and all the fixings. You won't have to miss all the other Easter activities to prepare these recipes that will bring smiles to the faces of your hungry family.

CRANBERRY GLAZED HAM

6 to 8 pound tenderized ham
whole cloves
¼ can jellied cranberry sauce
2 tablespoons brown sugar

Remove rind from ham, score and place whole cloves in ham. Place in a shallow pan on a rack and bake at 350°F. for 15 to 20 minutes per pound. Crush cranberry sauce and combine with brown sugar. Pour this glaze over the ham for the last 15 minutes of baking.

Betty Blehl
Mertztown

SWEET POTATOES

6 cooked sweet potatoes
½ cup butter
½ cup brown sugar

¼ cup honey
pinch of salt

Cut cooked sweet potatoes in halves lengthwise and arrange in shallow pan. Cover with butter, brown sugar and honey. Bake at 350°F. for 45 minutes. Serves 6.

Betty Blehl
Mertztown

LEMON FRENCH DRESSING

½ cup lemon juice
1 cup salad oil
salt and pepper
1 teaspoon paprika
1 teaspoon sugar

Combine all the ingredients in a jar. Shake well and chill. Shake again before using. Makes 1½ cups.

Betty Blehl
Mertztown

ALMOND GREEN BEANS

2 packages (9 oz. each) frozed cut green beans
6 tablespoons slivered almonds
1 tablespoon lemon juice

Cook beans according to package directions; drain. In a 1-quart saucepan, melt butter; add almonds and saute until lightly brown. Add lemon juice. Pour over beans. Makes 8 servings.

APPLE AVOCADO SALAD

1 cup grapefruit sections, diced
1 cup diced avocado
1 cup diced, unpeeled red apple
watercress

Lemon French Dressing
Combine grapefruit sections, avocado and apple. Toss lightly together. Add just enough Lemon French Dressing to coat. Serve on watercress.

Betty Blehl
Mertztown

HAM ROYAL

1 boneless smoked "fully cooked" ham
½ cup jellied cranberry sauce
½ cup orange marmalade
¼ teaspoon ground cloves
½ teaspoon dry mustard
2 teaspoons lemon juice

Place ham fat side up on rack in open roasting pan. Insert roast meat thermometer so bulb is in center of thickest part of ham. Bake in a 325°F. oven until meat thermometer registers 140°F. (allowing 15 to 18 minutes per pound). Meanwhile, combine cranberry sauce, orange marmalade, ground cloves, mustard and lemon juice in saucepan. Cook over low heat, stirring occasionally about 5 minutes. Spread ham with glaze every 15 minutes during last 30 minutes of cooking time. Let ham set about 15 minutes before carving.

BAKED STUFFED POTATOES

Scrub potatoes, dry, rub skins with soft butter or margarine. Bake in preheated very hot oven (450°F) until tender, 45 to 60 minutes. Remove from oven, cut lengthwise. Carefully scoop out potato without breaking skin. Mash potato with butter or margarine, salt, pepper, and enough milk or potato water to give a fluffy texture. Pile mixture into shell, sprinkle with grated cheese and paprika. Return to oven to brown.

BUTTER CRUST MUFFINS

1 cup sifted enriched flour
½ teaspoon salt
3 teaspoons baking powder
1 tablespoon sugar
½ cup corn meal
1 cup milk
1 beaten egg
¼ cup peanut butter
1 tablespoon melted shortening

Mix and sift flour, salt, baking powder, and sugar. Stir in corn meal. Combine milk, egg, peanut butter, and melted shortening. Add to dry ingredients and mix only until flour is moistened. Fill greased muffin pans ¾ full. Bake in hot oven (400°F.) about 20 minutes. Makes 12.

FROZEN GRASSHOPPER PIES

2 (8- or 9-inch) chocolate cookie crumb crusts
1 (14-oz. can sweetened condensed milk-NOT evaporated milk).
½ cup creme de menthe
¼ cup white creme de cacao
2 cups whipping cream, whipped
In large bowl, combine sweetened condensed milk, creme de menthe and creme de cacao. Fold in whipped cream. Pour into crusts; cover. Freeze 6 hours or until firm. Garnish with chocolate curls if desired. Return leftovers to freezer.



Baked ham is the traditional Easter dinner. Complement your Easter Ham with almond green beans, baked stuffed potatoes and rolls.

CREAM CHEESE POUND CAKE

1 package (3 oz.) cream cheese, softened
1 package pound cake mix
¾ cup water
2 eggs

Sour Cream Fruit Topping
Heat oven to 325°F. Grease and flour loaf pan, 9x5x3 inches. Beat cream cheese in small bowl on low speed until smooth and fluffy, about 30 seconds. Beat in cake mix, dry, water and eggs on low speed until moistened. Beat on medium speed, scraping bowl frequently, 3 minutes. Pour into pan.

Bake until top springs back when touched lightly in center, 55-60 minutes. Cool 10 minutes; remove from pan. Serve with Sour Cream Fruit Topping.

EASY SPINACH DIVINE

Chop spinach to equal about 20 ozs. (You can substitute 2 10-oz. packages frozen spinach). Add ½ cup sour cream, 1 package dry onion soup, salt and pepper to taste. Sprinkle ½ cup bread crumbs on top. Cook at 350°F. for 30 minutes.

Barbara Russell
Pine Bush, NY

SOUR CREAM FRUIT TOPPING

Beat 1 package (8 oz.) cream cheese, softened, and ¾ cup dairy sour cream on high speed until smooth. Serve with fresh fruit.

(Turn to Page B8)



Cold creamy grasshopper pie is a refreshing finish to a big Easter dinner.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. You can send your recipes to Sue Keene at Lancaster Farming, P O Box 366, Lititz, PA 17543.

April	
28	Fresh Fish
May	
5	Kebobs
12	Doughnuts

Featured Recipe

Easter candy is as much a part of Easter as flowers, ham and church services. Arlene Martin, who makes thousands of candy eggs and bunnies every Easter, provided this week's featured recipe from her sizable collection of candy recipes.

For more candy making tips from Arlene read the story about her on page .

Peanut Butter Cups

1 jar (18 oz.) peanut butter, smooth or chunky
1 stick melted butter or margarine
1 pound confectioner's sugar
2-3 drops invertase,

optional

Mix peanut butter and melted butter together with spoon. Add confectioner's sugar and knead by hands until smooth. Peanut butter mixture can be rolled into balls or eggs and dipped into chocolate or used for centers in peanut butter cups. To make peanut butter cups, put melted chocolate into bottom of candy paper (small or medium) until half full. Add a patty of peanut butter mixture and cover with melted chocolate. Let set-up at room temperature. If mixture is too creamy to dip, add a bit more confectioner's sugar.